

Melt-in-your-Mouth Blueberry Cake

Ingredients

- 2 eggs, separated
- 1 cup sugar
- 1/4 tsp salt
- 1/2 cup shortening
- 1 tsp vanilla
- 1 1/2 cups flour
- 1 tsp baking powder
- 1 1/2 cups fresh blueberries
- 1/3 cup milk

Instructions

1. Beat egg whites until stiff. Add 1/4 cup sugar to keep them stiff.
2. Cream shortening, add salt and vanilla.
3. Add remaining sugar gradually. Add unbeaten egg yolks and beat until light and creamy.
4. Add sifted dry ingredients alternately with milk.
5. Fold in egg whites.
6. Fold in fresh blueberries. (Take a bit of flour called for in recipe and shake with berries so they won't settle.)
7. Turn into greased 8 x 8 pan.
8. Sprinkle with granulated sugar.
9. Bake at 350° for 50-60 minutes.

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from the kitchen of: Ellie Quicy

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1/4 tsp salt

1/2 cup shortening

1 tsp vanilla

1 1/2 c. flour

1 tsp baking powder

1 1/2 cups fresh blueberries

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serves: 8

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